



ITEM NO. \_\_\_\_\_

# 2-ASC-4E/STK

## THE PLATINUM SERIES STACKED ELECTRIC CONVECTION OVENS



- Superior baking and roasting capability.
- Space savings convenience with stacking combination for a greater cooking capacity within a smaller footprint.
- Superior baking and roasting capability.
- A dependent <sup>60</sup>/<sub>40</sub> door system includes a solid stainless steel doors and a double pane thermal window door to view the lighted oven interior.
- Both doors open beyond a 120-degree angle for easier loading; include a spring-loaded, roller assembly to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Solid welded construction with stainless steel front, sides, top and rear enclosure panel.
- Removable oven baffle provides easy cleaning.
- Heavy-duty 3/4 hp, two-speed motor on each oven provides fan speed for high volume production or delicate baking.
- Easy to clean porcelain enamel interior is standard.
- 10kW element.
- Durable, low maintenance stainless steel door gaskets.

Each Platinum Series electric convection oven features solid welded construction, angle iron frame, and a non-corrosive stainless steel exterior. Oven interiors are constructed of porcelain enamel with coved corners, and a heavy duty 16 gauge bottom liner, with removable side racks that offer 12 shelf positions spaced at 1-3/4" (43mm) and 6 chrome plated wire shelves for each oven. Each oven has a 10,000 watt heating element and a heavy duty, 3/4 hp, two-speed fan motor. Manual controls include a 150°F to 500°F (66°C to 260°C) thermostat and a 60 minute, count-down timer. Each control features a oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired. Oven combination includes stacking hardware, riser vent kit and one set of 6" (152mm) legs with bullet feet.

☐ **MODEL 2-ASC-4E/ STK:** TWO OVENS WITH MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR

☐ **MODEL 2-ASC-4E/ STK/ e:** TWO OVENS WITH ELECTRONIC CONTROL AND FOOD PROBE, PORCELAIN ENAMEL INTERIOR



### OPTIONS

- ☐ Stainless steel oven interior

### ADDITIONAL FEATURES

- Oven combination is available with optional seismic feet or casters



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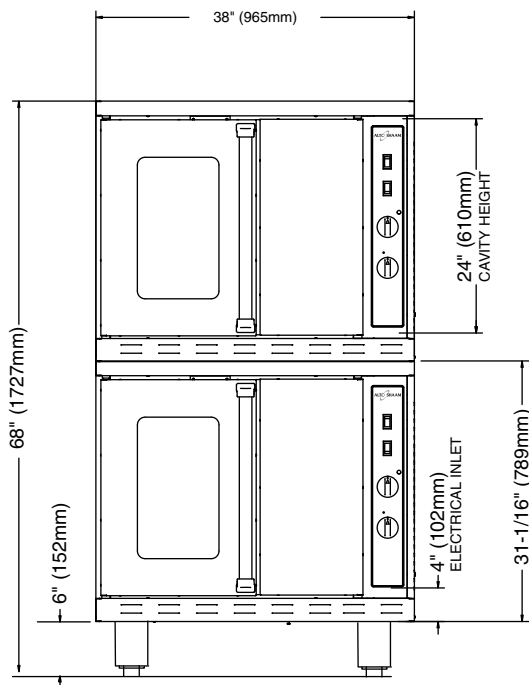
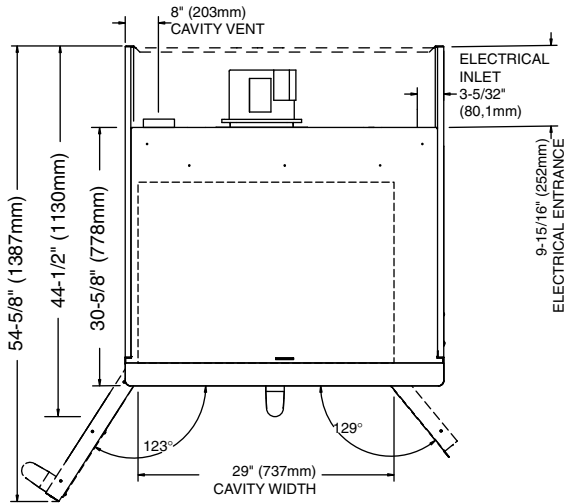
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# 2-ASC-4E/STK

## STACKED ELECTRIC CONVECTION OVENS



### DIMENSIONS H x W x D:

**OVERALL EXTERIOR:** 68" x 38" x 44-1/2"

(1727mm x 965mm x 1130mm)

**INTERIOR PER OVEN:** 24" x 29-1/8" x 25"

(610mm x 740mm x 635mm)

### ELECTRICAL • EACH OVEN

VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW
208 (UL)	1	50/60	6	50.0	10.4
240 (UL)	1	50/60	6	43.3	10.4
208 (UL)	3	50/60	8	28.8	10.4
240 (UL)	3	50/60	8	25.0	10.4
480 (UL)	3	50/60	8	12.5	10.4

**NO CORD AND PLUG**

### MINIMUM CLEARANCE REQUIREMENTS

SIDES, BOTH LEFT AND RIGHT	2" (51mm)
BACK SIDE	0" (0mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)
RECOMMENDED SERVICE ACCESS	20" (508mm)
RIGHT SIDE	

### PRODUCT\PAN CAPACITY • EACH OVEN

72 lb (33 kg) MAXIMUM — 45 qts (43 liters)

Twelve (12): 18" x 26" x 1" full-size sheet pans

Includes 6 chrome plated wire shelves  
with 2 removable side racks and 12 shelf positions  
spaced at 1-3/4" (43mm)

### OPTIONS & ACCESSORIES

**CASTER SET (4) 6" (152mm) HEIGHT**  
FOR MOBILE STACK APPLICATIONS

☐ 2 rigid, 2 swivel w/brake 5003790

**LEG SET (4) 6" (152mm) HEIGHT**

☐ with Seismic feet 5003795

☐ **PANEL FOR BACK**, Stainless Steel 5005876

☐ **SHELF** SH-26795

### WEIGHT • EACH OVEN

NET: 393 lb (178kg) EST. SHIP: 438 lb (199kg) EST.

PLUS APPROX. 5 lb (2kg) FOR STACKING COMPONENTS (NET WT.)

CRATE: 40" H x 44" W x 53" D EST.

DIMENSIONS: (1016mm x 1118mm x 1346mm)

MINIMUM ENTRY CLEARANCE: 31-1/2" (800mm) UNCRATED

### INSTALLATION REQUIREMENTS

- Appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Mobile appliances must be secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED).
- Hood installation is recommended (CHECK LOCAL CODES).

